

## Claims

1. Apparatus for the automated processing of meat, comprising a transport element (11) for transporting the meat, a cutting element (12) for cutting and/or trimming the meat, a counter-surface (13) for the cutting element (12) and at least one control and/or regulating apparatus, which is in functional connection with the cutting element (12), characterised in that arranged in the area of the cutting element (12) is a threading element (14).  
5
- 10 2. Apparatus according to claim 1, characterised in that the threading element (14) is an integral component of the counter-surface (13).
- 15 3. Apparatus according to claim 1 or 2, characterised in that the threading element (14) is constructed as an extension of the counter-surface (13).
4. Apparatus according to claim 3, characterised in that the threading element (14) is bent in respect of the counter-surface (13) in the transport plane E<sub>1</sub> of the meat.
- 20 5. Apparatus according to one of claims 1 to 4, characterised in that the threading element (14) is a spatula-like plate element and has an elongated shape, rounded at the free end (27).
- 25 6. Apparatus according to claim 5, characterised in that the plate element is chamfered at least on the side facing the meat.
7. Apparatus according to one of claims 1 to 6, characterised in that a unit consisting of counter-surface (13) and threading element (14) is constructed as swivellable.  
30
8. Apparatus according to claim 7, characterised in that the unit consisting of counter-surface (13) and threading element (14) is swivellable about at least one rotational axis (20, 25).

9. Apparatus according to claim 7 or 8, characterised in that the unit consisting of counter-surface (13) and threading element (14) is movable in a linear direction.
- 5 10. Apparatus according to one of claims 1 to 9, characterised in that a deflector element (30) is arranged on the side of the counter-surface (13) opposite the threading element (14).
11. Method for the automated processing of meat, comprising the steps:
  - 10 - transporting the meat into the area of a cutting element (12),
  - running the meat up against a counter-surface (13) before the meat reaches the cutting element (12),
  - cutting and/or trimming the meat by means of the cutting element (12) and
  - 15 - removing the meat,  
characterised in that the meat is threaded by a threading element (14) before running up against the counter-surface (13).
12. Method according to claim 11, characterised in that the meat is at least partially lifted from the side and then guided on to the counter-surface (13).  
20